

DEPARTMENT OF FOOD AND AGRICULTURE

FINAL EXPRESS TERMS

**AMEND THE 2001 CALIFORNIA BUILDING CODE,
TITLE 24, PART 2, VOL. 1, OF THE CALIFORNIA CODE OF REGULATIONS**

The Department of Food and Agriculture, Meat and Poultry Inspection Branch, hereby amends the 2001 Edition of the California Building Code, Chapter 4A, Division VI, to read as follows:

DIVISION VI – DEPARTMENT OF FOOD AND AGRICULTURE

SECTION 450A [FOR AGR] – MEAT AND POULTRY PROCESSING PLANTS

450A.1 General Construction. The buildings shall be...

450.1.1 The doors, windows, skylights and other outside openings of the plant, shall be protected by fitted screens or other devices, such as air screens, against the entrance of flies and other insects.

~~EXCEPTION: Doors, windows, skylights and other outside openings in receiving and feeding rooms need not meet this requirement.~~

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

450A.1.2 Outside doors...

450A.1.3 Rooms or compartments used for edible products shall be separated and distinct from inedible products departments and from rooms where live poultry is are held or slaughtered. Separate rooms shall be provided when required for conducting processing operations in a sanitary manner; and all rooms shall be able to accommodate equipment for processing operations.

NOTE: In the event of specific conflict, in federally inspected plants, between the provisions of Title 24 and federal regulations, the federal regulations shall take precedence.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

450A.1.4 The rooms and compartments in which any product is prepared or handled shall be free from objectionable odors.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

450A.2 Refuse Rooms. A separate refuse room...

450A.3 Rooms for Holding Carcasses for Further Inspection. Room or other...

450A.4 Coolers and Freezers. Coolers and freezers shall be of ~~such~~ adequate size and capacity and have cooling capability to fully enable compliance ~~as are required for compliance with the provisions set forth in Section 81.50, 7 C.F.R. — Part 81, United States Department of Agriculture~~ regulations governing the inspection of meat and poultry and meat and poultry products.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

450A.5 Boiler Room. The boiler room shall be...

450A.6 Inspector's Office. Office space for the use of government personnel shall be provided. The room or space must meet the approval of the inspection service and provide for the following:

Light

Heat

Ventilation

~~Lockers~~ Desk space

File cabinets

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

450A.7 Facilities for Program Employees. Establishments shall...

450A.8 Lunch Rooms. Lunch rooms or lunch areas...

450A.9 Floors. All floors in rooms where exposed...

450A.10 Walls, Posts, Partitions and Doors. All walls, posts, partitions and doors in rooms where exposed products are prepared or handled shall be smooth and constructed of materials impervious to moisture to a height of ~~6~~ at least 8 feet (1829 mm) above the floor: All surfaces above this height must be smooth and finished with moisture-resistant material.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

450A.11 Ceilings. Ceilings must be moisture...

450A.12 Rails. Rails should be located and passageway...

450A.13 Lighting. There shall be either natural or artificial light or both, ~~and ventilation~~ for all rooms and compartments.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

450A.13.1 All rooms in which poultry or livestock ~~is~~ are killed, eviscerated or otherwise processed shall have at least 30 footcandles (323 lx) of light intensity on all working surfaces.

EXCEPTIONS: 1. At the inspection stations such light intensity shall be ~~of~~ at least 50 footcandles (538 lx), 2. In all other rooms in which poultry or livestock are not killed, eviscerated or otherwise processed, there shall be provided at least 5 footcandles (54 lx) of light intensity when measured at a distance of 30 inches (762 mm) from the floor.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

450A.14 Ventilation. There shall be either natural or artificial ventilation, adequate to control odors, vapors, and condensation to the extent necessary to prevent adulteration of product and the creation of insanitary conditions, in all rooms and compartments.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

450A.14.1 Freezing rooms, other than those for plate freezers...

450A.14.2 Toilet rooms shall be...

450A.15 Lavatories, Toilets and Other Sanitary Facilities.

450A.15.1 Lavatory and toilet accommodations, including...

TABLE 450A.A...

450A.15.2 Lavatories shall be in or adjacent...

450A.15.3 Toilet rooms opening directly into rooms where ~~poultry~~ products are exposed shall have self-closing doors.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

450A.15.4 Dressing rooms, ~~and~~ toilet rooms ~~and urinals~~ shall be provided in each establishment ~~which are~~ and shall be ample in size and readily accessible. They shall be separated from the rooms and compartments in which products are prepared, stored or handled. Where both sexes are employed, separate facilities shall be provided.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

450A.15.5 Lockers or other facilities shall be provided for employees' wearing apparel and for the storing and changing of clothing. Lockers shall not be located in rooms where processing operations are conducted.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

450A.15.6 Handwashing facilities serving areas where dressed livestock and poultry carcasses and parts and meat and poultry products are prepared shall be operated by other than hand-operated controls, or shall be continuous flow type ~~which~~ that provides flow of water for washing hands.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

450A.15.7 Catch basins. All catch basins on the...

SECTION 451A [FOR AGR] – COLLECTION CENTERS AND FACILITIES

451A.1 General Construction.

451A.1.1 Collection centers shall have facilities...

451A.1.2 Buildings used for the temporary storage...

451A.1.3 The floors, walls, ceilings, partitions and doors shall...

451A.1.4 The area for the cleaning and sanitizing of vehicles shall be provided with adequate ~~lie~~ live steam or hot water, producing a temperature of at least 180°F. (82°C.), or other method for sanitizing vehicles.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

451A.1.5 Facilities shall be provided for the holding...

451A.1.6 The cleaning and sanitizing of vehicles shall be done on a slab of concrete or other material approved by the ~~chief of the bureau~~ Department, which is sloped to drains so as to permit the rapid runoff of water.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

451A.1.7 Carcasses and ~~packing houses~~ packinghouse waste. The unloading slab shall be of a sufficient size to hold all animal carcasses and packinghouse waste material, be constructed of concrete or other material approved by the ~~director~~ Department and sloped to drains so as to permit the rapid runoff of water.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

451A.2 Floors. Floors of rooms in which carcasses and packinghouse wastes are received or stored shall be graded to permit runoff of water with no standing water: In new construction and in renovated buildings where floors are to be resurfaced, the pitch shall not be less than 1/4 inch per foot (2%) ~~in~~ to drains.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

451A.3 Lavatories and Toilets. Modern lavatory accommodations, including running hot and cold water, shall be provided except where the Department determines that they are not necessary.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

SECTION 452A [FOR AGR] - RENDERERS

452A.1 General Construction.

452A.1.1 Separation from other businesses. Every licensed rendering establishment shall be separate and distinct from any ~~other nonlicensed~~ establishments in which any meat, or meat byproducts, poultry, or poultry byproducts are handled and from any other ~~nonlicensed~~ business at the discretion of the ~~director~~ Department.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

452A.1.2 *The cleaning and sanitizing of vehicles shall be done on a slab of concrete or other material approved by the ~~director~~ Department; which is sloped to drains so as to permit the rapid runoff of water.*

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Section 19017.

SECTION 453A [FOR AGR] – HORSEMEAT AND PET FOOD ESTABLISHMENTS

453A.1 *Scope. In the event of specific conflict between the provisions of Title 24 and federal regulations, the federal regulations shall take precedence in establishments under federal inspection.*

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Sections 19017 and 19240.

453A.2 *General.*

453A.2.1 *Facilities for program employees. Office space, including light and heat shall be provided by official establishments for the inspector and other program employees. The office space shall be conveniently located, and adequately ventilated, heated, cooled, and provided with lockers for storage and with facilities for employees to change clothing, if such clothes-changing facilities are deemed necessary by the officer in charge adequate desk and file space.*

~~EXCEPTION: At the discretion of the administrator, small plants requiring the services of less than one full-time inspector need not furnish facilities for program employees as prescribed in this section, where adequate facilities exist in a nearby convenient location.~~

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Sections 19017 and 19240.

453A.2.2 *Final Inspection Places.*

453A.2.2.1 *Final inspection places shall, by size, rail arrangement...*

453A.2.2.2 *Floors. The floors shall be of such construction as to...*

453A.2.3 *Docks and receiving rooms. Docks and...*

453A.2.4 *The floors, walls, ceilings, partitions, posts, doors and...*

453A.2.5 *Rails. Rails should be located and passageway...*

453A.2.6 *The rooms and compartments used for edible products...*

453A.2.7 *The rooms and compartments in which any product is prepared or handled shall be free from objectionable odor.*

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Sections 19017 and 19240.

453A.2.8 Precaution shall be taken to exclude flies...

453A.2.9 The outer premises of horsemeat and pet food...

453A.3 Lighting. There shall be light and ventilation...

453A.4 Sanitary Facilities and Accommodations. Sanitary facilities...

453A.4.1 Dressing rooms, and toilet rooms ~~and urinals~~ shall be provided in each establishment ~~which are~~ and shall be ample in size and readily accessible. They shall be separated from the rooms and compartments in which products are prepared, stored or handled. Where both sexes are employed, ~~separate~~ facilities shall be provided.

Notation

Authority: Food and Agricultural Code Sections 18735 and 19384.

Reference(s): Food and Agricultural Code Sections 19017 and 19240.

453A.4.2 Lavatories, including running hot and cold water shall...

453A.4.3 Facilities shall be provided for...

453A.5 Catch Basins. All catch basins on the premises shall...

453A.6 Final Inspection Space. Such spaces shall be equipped...

DATED: March 23, 2006

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